



2020 DELTA SAUVIGNON BLANC

AN INTENSE AND ELEGANT SINGLE VINEYARD SAUVIGNON BLANC, RICH IN GRAPEFRUIT, LEMON ZEST AND DELICATE OYSTER SHELL NOTES.

WINEMAKER Heather Stewart	ALCOHOL 13%	RESIDUAL SUGAR 1.8g/L
ACIDITY 7.2g/L	PH 3.18	VEGAN FRIENDLY



TASTE PROFILE

COLOUR: PALE LEMON

NOSE: AROMAS OF GRAPEFRUIT, ZESTY LEMON PEEL AND CLEAN MINERALITY.

PALATE: AN INTENSE AND WEIGHTY PALATE SHOWING LAYERS OF CITRUS AND NETTLE. A FINE THREAD OF OYSTER SHELL AND MINERALITY LEAD TO A PURE AND ELEGANT FINISH.

FROM THE LAND:

Selected from a single vineyard in the Dillons Point area of Marlborough. Close to the ocean, this sub-region experiences long hot days balanced by the effect of cooling sea breezes at night.

The 2020 vintage started with cool spring weather which extended the length of flowering, leading to open bunches. A long and hot growing season led to lower crop levels with increased intensity of expressive tropical characteristics.

Ripening steadily throughout the growing period, the fruit was continually monitored until a balance of flavour, acidity and physiological ripeness was reached.

TO THE WINERY:

During a cool evening, the vineyard was machine harvested and the grapes quickly transported to the winery where they were destemmed and pressed.

After settling, the juice was fermented at cool temperatures and racked off lees quickly to retain the vibrant fruit flavours and freshness of this Sauvignon Blanc.

FLAVOURS & FOOD:

The 2020 Sauvignon Blanc has an expressive and weighty palate, with intense aromas of grapefruit, lemon zest and a hint of sea salt.

An ideal match with pan-fried scallops, soft Goat's cheese or Marlborough mussels.

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